



Apple Crumble with Apple and Cinnamon Chips

🕒 30–40 Min   

Preparation

- 1 Dice the apples and stew in a pan of rum, water, cinnamon and the brown cane sugar until nice and soft.
- 2 Stir occasionally. Remove from the heat and put to one side.
- 3 To make the crumble: Mix the butter, cane sugar, rolled oats and spelt flour in a bowl to form a crumbly mixture.
- 4 Add the stewed apples to a baking dish and scatter the crumble over it.
- 5 Bake everything at 180°C (356°F) for around 30 minutes until the crumble is golden brown. Then sprinkle the Apple Chips over it. This dish is best served warm with a scoop of vanilla ice cream. Enjoy!

Ingredients 4 Portions

♦ = Kotányi Produkte

For the filling

6 piece	Apples
50 ml	Rum
2 tbsp.	Brown sugar
50 ml	Water
1 tsp.	♦ Organic Cinnamon, Ground

Crumble

100 g	Butter
100 g	Brown sugar
100 g	Spelt flour
50 g	Roller oats

For the topping

1 pkg.	♦ Apple-Cinnamon Chips
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